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Executive Chef, Joshua Lynn

## ***Carry Out Menu***

*This menu is subject to change based upon availability*

### **Small Plates**

***Petite Filet Mignon Crisps 15***

Crispy pita chip, gorgonzola, demi-glace

***Lump Crab & Artichoke Stuffed Jumbo Mushrooms 12***

Baby spinach, lemon butter

***Maple Cured Bacon Wrapped, Maine Sea Scallops 15***

Praline/Vermont maple butter

***Applewood Bacon Wrapped California Dates 10***

Black truffle honey, candied pistachio, gorgonzola

***Montarra's Signature Tacos***

***Choice of Crispy Shrimp 13, or House Cut Carne Asada 15***

Napa cabbage salad, guacamole, lime crema, queso fresco, salsa roja

***Chorizo Meat Balls 12***

Smoked tomato sauce, cheddar

***Arborio Risotto 15***

Sweet corn, basil, shrimp

### **Soup & Salad**

***Lobster Bisque 11***

Lump crab, sweet corn, queso fresco

***French Onion Soup 9***

Garlic croutons, provolone, crispy onions

***Chopped Caesar 9***

House made garlic/peppercorn dressing, croutons, bruschetta tomatoes, parmesan

***The Iceberg Wedge 9***

Applewood bacon, plum tomato, garlicky croutons, local gorgonzola/buttermilk dressing

***A Simple Salad 9***

Mixed baby lettuces, carrot, plum tomato, croutons, english cucumber

*Choice of house made blue cheese – herbed crème fraiche – raspberry vinaigrette – balsamic vinaigrette*

### **For Our Younger Diners**

***Chicken Finger & French Fries 7***

***Our Signature Macaroni & Cheese 7***

***Miniature Cheese Pizza 7***

***Buttered Noodles or Noodles with Pomodoro 7***

***Brioche Grilled Cheese & French Fries 7***

**\*Note:** Montarra does use products containing eggs, nuts, seeds, and other possible allergy prone food items. Consuming raw or undercooked products may result in health problems for those susceptible to such conditions. Please notify your server of any allergies or food sensitivities.



# Montarra

## Hand Cut Steaks

### **6oz or 10oz, Center Cut, Black Angus Filet Mignon\* 36/42**

Garlic confit whipped potato, sautéed baby spinach, port wine demi-glace

\*Montarra's Signature Boursin Stuffed Filet, Served with Brandied Mushrooms, add 5

\*\*The "Ultimate Filet" with Seared Foie Gras, Black Truffle Scented Risotto, Blueberry Gastrique, add 15

### **16oz Prime Black Angus Ribeye Steak 45**

Garlic confit whipped potato, sautéed baby spinach, port wine demi-glace

### **9oz Black Angus, "Churrasco Style" Skirt Steak 31**

Garlic and herb rubbed, garlic confit whipped potato, sautéed baby spinach, port wine demi-glace

### **12oz New York Strip Steak 41**

Garlic confit whipped potato, sautéed baby spinach, port wine demi-glace

## Customize Your Steak

### Try one of our Butter Crusts, add 3

- Garlic Confit
- Gorgonzola
- Boursin Cheese
- Truffle & Brie
- Horseradish
- Peppercorn

- Caramelized Onions 5
- Béarnaise 5
- Brandied Mushrooms 6
- Oscar Style 9
- Scampied Shrimp 11
- Maine Lobster Tail 14
- Seared Foie Gras 16

## Large Plates

### **Red Wine Braised Short Rib 31**

Aged cheddar whipped potato, brussels sprouts, demi-glace, crispy onions

### **Duet of Beef Tenderloin Tips & Pecanwood Bacon Wrapped Jumbo Scallops 29**

Parmesan polenta cake, baby spinach, sherry brown butter pan sauce, crispy onions

### **Caramelized Jumbo Maine Sea Scallops 31**

Sweet corn/basil/sweetcorn risotto, sautéed baby spinach, citrus beurre blanc

### **Seared Scottish Salmon 28**

Grain mustard glaze, potato/bacon hash, leeks, cranberry/cherry compote, almond, arugula

### **Shrimp and Sea Scallops DeJonghe 28**

Cream sherry, garlic butter crust, baby spinach, whipped potato, charred lemon

### **Amish Chicken Breast 27**

Bacon whipped potato, baby spinach, butternut, brioche, pine nut, truffle, cognac/foie gras sauce

### **Spicy Lobster Rigatoni 28**

San Marzano tomato, cream, bacon, parmesan, basil, chile

## Sides to Share

Bacon Braised Brussels Sprouts, Apple, Balsamic 8

Grilled Cauliflower with Herb Butter 6

Black Truffle Pommes Frites 7

Garlic Butter Pommes Frites 6

Grilled Asparagus 9

Broccoli Florets with Lemon Butter 6

Baked Mac 'n' Cheese Gratin 8

Boursin Whipped Potato 7

Salt Crusted Jumbo Baked Potato 6

Loaded Baked Potato 6

## Dessert

### **Dark Chocolate Flourless Fondue Cake 9**

Chantilly cream, fresh berries

### **English Sticky Toffee Pudding 9**

Salted caramel, pralines, vanilla bean ice cream

### **Caramel Turtle Cheesecake 9**

Vanilla custard, toasted graham crust, chocolate ganache

### **Bombolone 9**

Sugared doughnut, coconut-pineapple ice cream, toasted almond, caramel

